



CHATEAU HAUT-BRION



Château Haut-Brion Blanc

2010

Château Haut-Brion's tasting notes :

Astonishing, brilliant, yellow colour, with green and gold highlights. The very intense bouquet features floral, citrus, and white fruit aromas, contributing to the wine's extraordinary complexity. The initial impression on the palate is attractively soft, going on to reveal considerable tension and energy. A veritable whirlwind of flavours reflects the multi-dimensional character of this wine, which shows impressive length and breadth. It is rare to taste a wine that has such a powerful impact on all the senses from start to finish. 2010 Château Haut-Brion Blanc is quite simply impressive.

Sémillon 46% Sauvignon Blanc 54%
Date of the harvest: Sept. 1st – Sept. 8th

Weather conditions

Rainfall: 225 mm
Total production Gironde: 5,7 million hl
Number of days over 30°C/86°F: 24

Current vintage notes

A dry year with an arid summer.

The weather during the growing season, from early April to late September, was the driest since 1949. Total rainfall was just over half the average for the past 60 years: 225 mm compared to the usual 400 mm. (For your information, the wettest summer was 1992, with nearly 700 mm! Interestingly, 2005 was the second-driest vintage after 2010, with 229 mm). This water deficit caused dehydration in the vines, concentrating the grape juice and producing the highest values ever measured, particularly in terms of sugar content. The very cool nights promoted the accumulation of anthocyanins, so the 2010 red wines are the deepest-coloured in recent years.



Domaine Clarence Dillon

Copyright SAS Domaine Clarence Dillon